

QP CODE: 25019960	Reg No	:	
	Name	:	

B.Sc DEGREE (CBCS)) REGULAR/ IMPROVEMENT/ REAPPEARANCE / MERCY CHANCE EXAMINATIONS, FEBRUARY 2025

Fourth Semester

B.Sc Botany Model II Horticulture and Nursery Management

Vocational Course - BO4VOT23 - POMOLOGY, FOOD TECHNOLOGY AND POST - HARVEST MANAGEMENT OF HORTICULTURAL CROPS

2017 Admission Onwards

5D3A7A0A

Time: 3 Hours Max. Marks: 60

Part A

Answer any **ten** questions.

Each question carries **1** mark.

- 1. Explain the structure of a fruit.
- 2. Describe shortly about the characters of banana.
- 3. Write a short note on suitable climate for pineapple cultivation.
- 4. Name the family to which Sapota belongs.
- 5. What is a layout plan?
- 6. Write the name of two plant growth regulators used in the propagation of fruit plants.
- 7. Name one chemical which increase storage life.
- 8. Write one reason for the post harvest lose of fruits.
- 9. Mention any two materials used for packaging.
- 10. Write a short account on jelly.
- 11. What is meant by syrup?
- 12. Expand FSSA.

 $(10 \times 1 = 10)$



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Part B

Answer any **six** questions.

Each question carries 5 marks.

- 13. Write a short note on post harvest management of Mango.
- 14. Write an account on different pest and insects affecting Guava.
- 15. Explain how land is prepared for fruit cultivation.
- 16. Write a note on the external factors influencing fruit development.
- 17. Comment on the harvesting of fruits. What are the factors influencing the time of harvesting of fruits?
- 18. Give an account on the post harvest handling of fruits.
- 19. Comment on the physiological changes during fruit ripening.
- 20. Mention the principles of controlled atmosphere storage of fruits and vegetables.
- 21. What are the products monitored by APEDA?

 $(6 \times 5 = 30)$

Part C

Answer any two questions.

Each question carries 10 marks.

- 22. Explain the cultivation of Pappaya.
- 23. Explain the physiological changes during storage of fruits. Add a note on various factors influencing it.
- 24. Write an essay on the principles of preservation of fruits.
- 25. Explain how to establish a home scale processing plant.

 $(2 \times 10 = 20)$

